

## CLAIMS

1. A method for preparing a wine, characterized in that yeast previously enriched in glutathione is introduced into the must at the beginning of, during or after the alcoholic fermentation step.
2. The method as claimed in claim 1, characterized in that said glutathione-enriched yeast contains more than 0.5% of glutathione by weight relative to the weight of solids of the yeast.
3. The method as claimed in claim 1, characterized in that said glutathione-enriched yeast contains at least 1% of glutathione, and preferably at least 1.5% of glutathione, by weight relative to the weight of solids of the yeast.
4. The method as claimed in one of claims 1 to 3, characterized in that said glutathione-enriched yeast is introduced into the must in a proportion of 0.1 g to 1 g of solids per liter of must, preferably in a proportion of 0.3 g/l to 0.7 g/l, and more preferably in a proportion of 0.5 g/l.
5. The method as claimed in one of the preceding claims, characterized in that the introduction of said glutathione-enriched yeast into the must produces a provision of at least 3 mg of glutathione per liter of must, preferably at least 5 mg, and more preferably approximately 9 mg of glutathione per liter of must.
6. The method as claimed in any one of the preceding claims, characterized in that said glutathione-enriched yeast is introduced into the must in one or more of the following forms: active dry yeast, inactive dry yeast.

7. The method as claimed in one of the preceding claims, *characterized in that* said glutathione-enriched yeast consists at least in part of the yeast inoculated into the must in order to carry out the alcoholic  
5 fermentation.

8. A must undergoing fermentation or after  
fermentation, *characterized in that* it comprises  
glutathione-enriched yeasts.  
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9. The must as claimed in the preceding claim,  
*characterized in that* it comprises yeasts enriched at  
more than 0.5% in glutathione, preferably at least 1%,  
and more preferably at least 1.5%, by weight of  
15 glutathione relative to the weight of solids of the  
yeast.

10. The must as claimed in either of claims 8 or 9,  
*characterized in that* it comprises an amount of  
20 glutathione-enriched yeasts corresponding to a content  
of at least 3 mg of glutathione per liter of must,  
preferably at least 5 mg, and more preferably  
approximately 9 mg of glutathione per liter of must.

25 11. The use of the method as claimed in one of claims  
1 to 7 for the preparation of a wine, in particular of  
a white wine.

30 12. The use of the method as claimed in one of claims  
1 to 7 for the prevention of the browning of white  
wines after bottling.

13. A wine prepared by means of a method as claimed in  
one of claims 1 to 7.  
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14. A wine produced from a must as claimed in one of  
claims 8 to 10.